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PA - (SNOW) SNOW BRAND MILK PROD CO LTD

PN - JP3155242B2 B2 20010409 DW200122 A23C9/123 005pp
- JP11276067 A 19991012 DW199954 A23C9/123 004pp

PR - JP19980101715 19980331

XA - C1999-182791

XIC - A23C-009/123

AB - JP11276067 NOVELTY - Yogurt without inclusion of stabilizer has fat
rate of 1.5-3 wt%. The mean diameter of fat globule is adjusted below
the value calculated using the expression mean fatty globule diameter
(nm) = 175.7 multiply fat rate (wt%)+310.1.

- USE - Yogurt with low fat rate.

- ADVANTAGE - Water separation in yogurt is suppressed even without
addition of stabilizer, hence improving taste of yogurt.

- (Dwg.0/1)

IW - YOGURT LOW FAT RATE FAT GLOBULE MEAN DIAMETER ADJUST SUIT VALUE
CALCULATE PREDETERMINED EXPRESS

IKW - YOGURT LOW FAT RATE FAT GLOBULE MEAN DIAMETER ADJUST SUIT VALUE
CALCULATE PREDETERMINED EXPRESS

NC - 001

OPD - 1998-03-31

ORD - 1999-10-12

PAW - (SNOW) SNOW BRAND MILK PROD CO LTD

TI - Yogurt with low fat rate - has fat globules whose mean diameter is
adjusted to suitable value calculated using predetermined expression